

REF. 542

French Loaf 270g

Long-fermentation bread, with more than 7 hours' natural fermentation, which lends it a crunchy crust, a soft crumb and an intense flavour.

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| 270 g | 45 cm | 20 u. | 36 boxes | 180 °C | 15-20 min | 18-23 min |



